KORYO™

USER'S MANUAL

KEC 1812

AutoCook

ELECTRIC **COOKER**

1.8L CAPACITY

FAST AUTOMATIC COOKING

Dear Customer,

Congratulations! Thank you for buying this KORYO appliance. Your new Electric Cooker has been designed for your convenience. We are sure you will get many years of trouble free service from this appliance.

Before commissioning this device please read this user manual carefully. Please retain this user manual, warranty certificate, sales receipt and if possible carton with the inner packaging.

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PARTS IDENTIFICATION

INSTRUCTIONS

1. Preparing the rice for cooking

Wash the cooking pan with warm, soapy water using a sponge or soft cloth. Do not use harsh abrasive cleaners or products (scratch bright, steel wool, etc.) which are not considered safe to use on non-stick coatings. Rinse and dry thoroughly. Keep the cooking pan clean especially if salt or salty ingredients have been used. Salt is very corrosive and will damage the non-stick lining. The non-stick coating will slowly peeled off from time to time after a period of used. This is normal and will not affect your health or the use of the electric cooker.

2. Placing the pan in the cooker

Place the pan containing the rice and water into the cooker body. Move it around to make sure it closely touches the Heating Plate at the base. Fit the lid on. (See Fig.2)

3. Cooking the rice

Plug the electric cable into the input socket of the cooker, then plug the other end into the mains and switch on. At this time, the pilot red lamp and pilot yellow lamp will light up, showing that the cooker is working. When the rice is cooked, the switch button will automatically be released and the pilot yellow lamp will go out. The red lamp remains lit as long as the main switch is on. Keep the lid on for a further 10 minutes for the rice to get thoroughly cooked.

4. Automatic Heat Preservation Unit

The temperature of the rice in the cooker will automatically be kept within 60°C - 70°C. Below this point the pilot yellow lamp will begin to flicker, indicating that the Automatic Heat Preservation Unit has been set to work.

Fig.1

Fig.2

PRECAUTIONS

1. Pan and Heating Plate: Keep them clean. Make sure no rice grain, dust or any other foreign matter remains between the bottom of the pan and the surface of the heating plate; otherwise the cooker's performance will be affected and in serious cases, its parts or elements burnt out. (See Fig 3)
2. Avoid bumping or denting the bottom of the pan as this can prevent proper contact with the heating plate and affect the performance of the cooker. (See Fig.4)
3. Spread the rice evenly in the pan so it cooks evenly. (See Fig.5)
4. Don't immerse the cooker body in water. Clean it with a piece of soft, damp cloth if required. The pan can be washed, using a non-abrasive cleaner.
5. Don't use the cooker to boil acid or alkaline foodstuff. Don't expose the cooker to corrosive gases or damp places.
6. First place the pan in the cooker, then plug it in. When the rice is cooked, switch off the mains, disconnect the cord from the mains and the cooker body and then remove the pan from the cooker.
7. Do not place the cooker near fuel or inflammable substances while it is on.
8. This product's Grounding Wire is colour coded yellow-green or green.

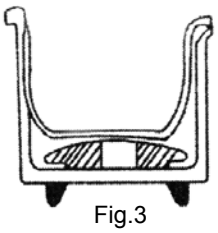


Fig.3

Fig.5

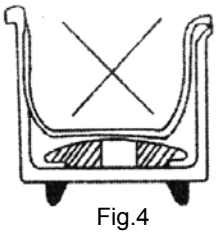
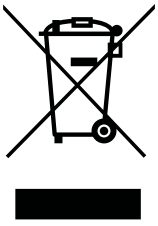


Fig.4

CAUTION

Keep away from direct source of heat or sunlight to prevent possible damage. Do not cover or obstruct the steam vent. Do not touch hot steam from the steam vent while the cooker is in use. Always keep the electric cooker unplugged when not in use. To avoid damage to the cooker, do not use the cooking pot from any other brand or model of electric cooker.

E-WASTE DISPOSAL



This symbol on the product or on the container indicates that this product cannot be eliminated with the general waste. The user is responsible for eliminating this kind of waste by throwing them away at a "recycling point" specifically for electrical and electronic waste. Selective collection and electrical equipment recycling contribute to preserve natural resources and warrant waste recycling to protect environment and health. In order to receive further information about electrical and electronic waste collecting and recycling, contact your Local Council, the service of household waste or the establishment where the product was acquired.

RECIPES

VEGETABLE BIRYANI

Ingredients

Basmati Rice	2 cups
Water	4 cups
Mixed vegetables (cauliflower, carrots, beans, potatoes)	1/2 kg
Onions	3 nos (sliced)
Bay leaf	1 no
Shahjeera	1/2 tsp
Ghee	5 tbsp
Mint, coriander leaves	2 tbsp each (chopped)
Salt to taste	

To be ground to a paste

Ginger	3 cms
Garlic	8 cloves
Green chillies	3 nos
Poppy seeds	2 tsp
Fennel	2 tsp
Coriander powder	2 tsp
Chilli powder	1/2 tsp
Cloves	4 nos
Cardamom	4 nos
Cinnamon	5 cms

Method

Add water to the cooker pan. Pour in the cleaned rice. Place the pan in the cooker. Close the lid and allow rice to soak for 15 minutes. Add salt and diced vegetables. Heat ghee in a kadai. Add shahjeera and bay leaf. Add sliced onion and fry till brown. Add the ground masala, fry for 2 minutes. Add mint and coriander leaves. Remove from fire and add contents to the cooker pan. Stir gently and replace the lid. Switch on the cooker to 'Cooking'. Stirring the biryani gently once, half way through the cooking helps to distribute the flavours and seasoning uniformly. When the biryani is cooked, the switch will automatically move to the 'Keep Warm' position. Let the biryani steam for 10-15 minutes before switching off the cooker and serving. Alternatively, leave the biryani in the cooker in 'Keep Warm' position, till time to serve (up to 4 hrs.)

Variation for Minced Meat Biryani

Leave out the vegetables, soak 350 gms of cleaned mince meat in half a cup of curd for one hour. When the masala is fried, add meat with the curds and cook till dry. Then simply follow the method described for Vegetable Biryani.

SOOJI HALWA

Ingredients

Roasted semolina (rava)	2 cups
Sugar	2 cups
Water	4 cups
Ghee	1 cup
Tinned pineapple pieces	1 cup (chopped)
Pineapple essence	1 tsp
Yellow food colour	Little

Method

Gather all the ingredients, place in the cooker pan, mix well. Place in cooker, cover with the lid and press the switch to 'Cooking'. The switch will move to 'Keep Warm' in 15 - 20 minutes. In case there is excess liquid, mix well and press the switch once again to 'Cooking'. When the halwa is ready, the switch will automatically move to 'Keep Warm'. Switch off the cooker, transfer the halwa to a serving dish and decorate with extra pineapple slices. If using fresh pineapple cook it with 1/2 cup sugar and 1/2 cup water for 5 minutes. Drain from syrup and use.

Variation for Plain Kesari

Leave out the pineapple, essence and yellow food colour. Use roasted cashewnuts, cardamom powder and orange red colour.

CHICKEN BIRYANI

Ingredients

Basmati rice	2 cups
Water	4 cups
Chicken	1 (about 800 gms)
Curds	1/2 cup
Chilli powder	1/2 tsp
Ginger	2 cms

Garlic	4 cloves (grind with ginger)
Salt	To taste
Green chillies	4 - 6 nos (chopped)
Onions	5 nos sliced
Mint leaves	2 tbsp
Ghee	6 tbsp
Coriander leaves	2 tbsp
Cardamom	5 nos
Cloves	5 nos
Cinnamon	3 nos
Poppy seeds	2 tsp

(Powder the Cardamom, Cloves, Cinnamon, Poppy seeds together.)

Method

Remove the skin from the chicken, then join it. Clean well and squeeze till dry. Mix with curds, one teaspoon salt, chilli powder and ginger-garlic paste. Soak for two hours. Clean the rice. Place in the pan of the cooker. Add water, and the remaining salt. Heat ghee in a kadai and fry onions till brown and crisp. Add the chicken and curds to the kadai. Fry till the liquid is absorbed. Add the powdered ingredients, mint and the coriander leaves. Remove from fire. Add to the rice in the cooker. Mix well, place in cooker and put on the lid. Switch on to 'Cooking'. When the rice is done, the switch will automatically move to 'Keep Warm'. Switch off the cooker after 15 minutes. Mix gently and serve hot or allow to keep warm till time to serve (up to 4 hours). Garnish if desired, with boiled eggs and fried nuts.

For Non-Stick Models

The cooking plate is not required. First fry the masala directly in the Non-Stick Pan. Then add rice and water. Gently stir a couple of times during 'Cooking' and do not 'Keep Warm' for more than one hour.

CORN AND CHICKEN CHOWDER

Ingredients

Broiler chicken joints	500 gms
Water or chicken stock	1 litre
Onions	1/2 cup (chopped)
Capsicum	1/2 cup (discard seeds and chop)
Celery	2 stalks (minced)
Parsley	4-5 springs (minced)
Garlic	2 cloves (minced)
Sweet corn (cream style)	1 tin
Noodles (broken into pieces)	1/2 cup
Eggs	2 nos
Tinned mushrooms	3 tbsp (drained and sliced)
Salt and pepper	To taste

Method

Chicken pieces to be placed in the cooker pan, along with water and 1 tsp salt. Close the lid. Switch on to 'Cooking'. Once the water in the cooker begins to boil add onions, capsicum, celery, parsley and garlic. When the chicken is cooked, use tongs to remove the chicken on to a plate. Drop the noodles into the cooking pan. While the noodles cook, debone the chicken, flake the meat and add it to the simmering chowder. Once the noodles are cooked, add sweet corn and mushrooms. Beat the eggs lightly. When the chowder begins to boil, pour the eggs in a thin stream, stirring the chowder with a fork, so the eggs set as thin strands. Add pepper and more salt if necessary. Switch off and serve hot.

Note: Open lid only to add ingredients and cover immediately.

VEGETABLE SOUP

Cooking time 35 minutes

Ingredients

Potato	1 no. medium size
Onion	1 no. medium size
Carrot	1 no. medium size
Turnip	1 no. medium size
Tender beans	5 nos
Cabbage	1 piece (500 gms)
Garlic	4 cloves
Celery	1 stalk
Tomato	1 large (hybrid quality)
Water or Vegetable stock	4 cups
Milk	1/2 cup
Salt and pepper	To taste

Garnish: croutons and grated cheese

Method

First peel, de-seed and chop up the tomato. Shred the cabbage into small bits. Mince all the other vegetables and garlic. Place in the pan of the cooker . Pour water in and cover with the lid. Switch on to ‘Cooking’ and cook till all the vegetables are very soft. Using a laddle, strain out 2 cups of cooked vegetables and blend in a mixer with the milk. Return the puree to the pan. Season with salt and pepper (to taste). Replace the lid. When the soup begins to boil again, switch off the cooker and serve the soup hot, garnished with croutons and grated cheese. Alternatively, push the switch manually to ‘Keep Warm’ and allow to remain hot till time to serve (up to 4 hours).

SPICY ROAST POTATOES

Ingredients

Small potatoes	1/2 kg
Oil	4 tbsp
Chilli powder	1 tsp
Green chillies	2 nos (chopped)
Garam masala powder	1 tsp
Asafoetida powder	a pinch
Cumin powder	1 tsp
Coriander powder	2 tsp
Turmeric powder	1/2 tsp
Salt	To taste
Water	1/2 cup

Method

Boil the potatoes, then peel, slice into small size pieces, and prick all pieces with toothpicks. Mix with rest of the ingredients except water. Place potatoes in the cooker and pour water. Cover pan with the lid and switch on to ‘Cooking’. When the potatoes are ready, the switch will move to ‘Keep Warm’ position. Switch off and serve hot with rice or chapattis,
or ‘Keep Warm’ till required.

CHICKEN POT ROAST

Ingredients

Chicken	500 gms
Salt	To taste
Wine (optional)	1 tbsp
Chilli powder	1/2 tsp
Oil	1 tbsp
Vinegar	1 tbsp
Ginger garlic paste	1 tsp
Chilli sauce	1/2 cup

Method

Skin and joint the chicken. Wash and squeeze dry. Mix with the rest of the ingredients. Keep covered in the refrigerator for 4 to 6 hours. Place a piece of aluminium foil at the base of the pan of the cooker and place the chicken mixture over it. Cover closely with another piece of aluminium foil. Switch on ‘Cooking’. When the dish is ready the switch will automatically move to ‘Keep Warm’. Switch off and serve hot, or allow to remain hot till time to serve (up to 4 hours).

TOMATO RICE

Ingredients

Rice	1 cups
Tomatoes	200 gms
Oil or ghee	4 tbsp
Mustard	1 tsp
Black gram dal	2 tsp
Peanuts	2 tbsp
Curry leaves	Few
Onion	1 cup, chopped
Kasuri methi	2 tsp
Chilli powder	1 tsp
Coriander powder	1 tsp
Turmeric powder	1/2 tsp
Salt	To taste

Method

First blanch the tomatoes then peel them. Extract seeds and blend pulp in the mixer. Add enough water to make 4 cups. Wash the rice, drain and place over the cooking plate in the cooking pan. Add the tomato puree and salt. Press the switch to ‘Cooking’. Heat oil in a kadai and season with mustard, dal, peanuts and curry leaves. Add onions and fry till light brown. Add kasuri methi, chilli, turmeric and coriander powder. Add to the rice and stir gently. When the rice is done, the switch will automatically move to ‘Keep Warm’. Switch off the cooker after 15 minutes, stir the rice gently before serving. Or allow to keep warm till time to serve (up to 4 hours).

MALAI CHICKEN

Ingredients

Chicken pieces	800 gms
Curds	1/2 cup
Lime	1
Green chillies	6-8
Ginger	3 cm
Coriander leaves	1/2 cup
Mint leaves	1/2 cup
Cloves	6
Cardamom	4
Cinnamon	2-3 pieces
Pepper	1/2 tsp
Turmeric powder	1/2 tsp
Cashewnuts (powdered)	3 tbsp
Malai	3 tbsp
Salt	To taste

Method

Crush together the cloves, cinnamon, cardamom and pepper. Grind into a paste the chillies, ginger, coriander, and mint leaves using little water. Mix these with curds, lime juice, turmeric powder and salt. Pour this masala over the chicken pieces and marinate for 2-4 hours. Place the chicken with the marinade in the cooker pan. Press the switch to ‘Cooking’. When the chicken is cooked (about 20 minutes), add the cashew powder and malai. Switch off the cooker after 5 minutes.

PANEER VEGETABLE MEDLEY

A tasty and nutritious dish, pleasing to the eye, totally free of oil and easy to prepare.

Ingredients

Paneer	250 gms approx.
Carrots	250 gms
Mushrooms	200 gms
Capsicum	200 gms
(Use a combination of yellow red, and green if available)	
Tomatoes	200 gms
Spring onions	1 cup, finely chopped
Green chillies	1 tbsp, finely chopped
Ginger	2 tsp, finely chopped
Coriander leaves	1/2 cup, chopped
Mint leaves	1/2 cup, chopped
Salt and lime juice	to taste
Dry roast and powder the following	
Red chillies	2-3
Pepper corns	1/2 tsp
Coriander seeds	1 tsp
Cumin seeds	1 tsp

Method

Slice paneer into thin rectangular slices. Chop carrots and mushrooms. Cut the capsicums into halves, remove the seeds and cut each half into 4 wedges. Thinly slice the tomatoes. Blend the chopped ingredients with salt and the masala powder. Pour 2 cups of water in the cooker pan of the cooker and press the switch to ‘Cooking / Steaming’. Line the base of the steamer with a piece of aluminium foil. Arrange the paneer slices on it. Sprinkle with 1/5th of the masala mixture on top. Arrange carrots, capsicum, mushroom and a layer of tomato, one over the other, sprinkle each layer with the masala mixture. Place the steamer in position and cover with the lid. Steam for 15-20 minutes. Mix lightly and sprinkle lime juice on top. Serve with rotis, chapattis, bread, ghee rice or pulao.

Important Note

These recipes are indicative of the versatility of thiis appliance. As you continue to use your cooker, we are sure you will gain a lot of enjoyment from discovering new recipes that you can prepare. All the cooking times given in this recipe book are approximate and are intended as a guide. Always check food regularly during preparation and adjust the cooking time to suit your personal taste.

WARRANTY

This product comes with a warranty of 12 months from the date of purchase as specified on the warranty card. This is against all defective material or workmanship. In the event of a defect, Future Value Retail Limited or KORYO Authorized Service Centre undertakes to repair the set, free of charge, during the warranty period.

In the event of a defect developing in the product, contact KORYO Customer Care or KORYO Authorized Service Centre and provide information about the defect, the model number and serial number of the product.

THIS WARRANTY IS VOID IF

1. The completely filled warranty card is not presented to the authorised personnel at the time of servicing of the product.
2. The product is not operated according to the instructions given in the user manual.
3. Defects are caused by improper or reckless use.
4. Modifications or alterations have been made to the product or if the product has been tampered with,in any manner whatsoever.
5. Repairs to the product are carried out by anyone other than an authorised company representative.
6. For defects other than faulty parts or workmanship such as damage due to lightning, abnormal voltage, spillages, dust, accidental damage, etc.
7. The serial number is deleted or altered.
8. Used for any non–domestic purpose.

OTHER TERMS AND CONDITIONS

1. Repairs or replacement will be carried out either by a Future Value Retail Limited authorised customer care centre or by a representative.
2. All expenses incurred in collecting the unit(s) or part(s) thereof from the Customer Service Centre, as well as any other expenses and incidentals will be borne by the customer.
3. Whilst the company will make every effort to carry out repairs at the earliest, it is made expressly clear that the company is under no obligation to do so in a specified period of time.
4. The company or its authorised customer centre reserves the right to retain any part(s) or component(s) replaced at its discretion, in the event of a defect being noticed in the equipment during the warranty

WARRANTY CARD

THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY,
SIGNED AND STAMPED BY THE DEALER ON DATE OF PURCHASE

MODEL NO : _____ SERIAL NO : _____

CUSTOMER NAME : _____

ADDRESS : _____

_____

_____

PHONE NO : RESIDENCE : _____ OFFICE : _____

INVOICE/CASH BILL NO : _____

DATE OF PURCHASE : _____

CUSTOMER SIGNATURE : _____

DEALER'S STAMP

* For service request kindly contact Customer Care Centre at : 1800-425-7722, 080-26577722
* Please mail in queries to feedback@koryoworld.com

Also Available		
Microwave Oven	Mixer Grinder	Split Air Conditioner
Induction Cook Top	Juicer Extractor	Window Air Conditioner
OTG	Juicer Mixer Grinder	Geyser
Electric Cooker	Slow Juicer	Room Heater
Electric Kettle	Steam & Dry Iron	Immersion Heater
Pop-Up Toaster	Hair Dryer	Hand Blender
Sandwich Maker	Vacuum Cleaner	Fan
Electric Pressure Cooker	Washing Machine	Emergency Light

KORYO™

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